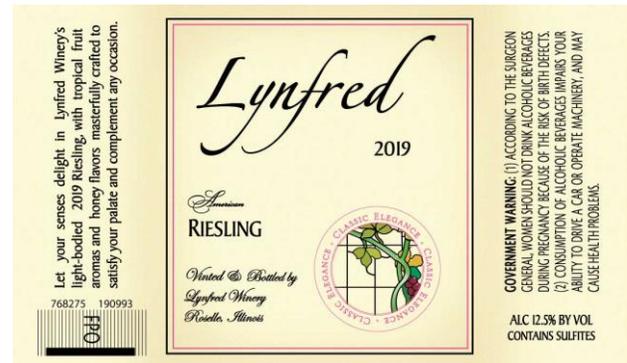


Lynfred Winery

Roselle
Wheaton
Naperville
Wheeling



White Wine of the Month

Blend: 100% Riesling
Grower/Vineyard: Jones Vineyards,
Columbia Valley, WA

Winemaker's Tasting Notes

Color: yellow straw

Aroma: tropical fruit, jasmine, apricot, lychee, lemon blossoms

Palate: lemon, honey, pear, ginger, peach

Body: light

Finish: acidic, crisp, and refreshing

Foods: spicy Asian food, ginger chicken, sushi, poached fish, curries, green salads, smoked salmon

Cheese: rich & salty cheeses, blue cheese, Brie

Brix: 21.0°

Aging: stainless steel

Aging Potential 1-2 years

Serving Temperature: 55°

Alcohol: 11.4 %

Residual Sugar: 1.0%

Ph: 2.79

Total Acidity: 9.00 g/L

Cases bottled: 254 cases

Release Details:

September 1, 2020 Club Price: \$19.00

October 1, 2020 Price: \$22.25

Charged to your credit card: \$20.38

Grape to Know

Originated in the Rhine region of Germany. Along with Chardonnay, Riesling is one of the top white grapes in the world. In the United States Washington's Columbia Valley has solidified as the country's premier Riesling region, showing a superb balance of ripeness and acidity. Although often assumed to be a sweet wine by American wine drinkers, Rieslings have the potential to make wines that range from bone dry to overwhelmingly sweet & dessert-like. Our 2019 Lynfred Winery Riesling has an impeccable balance of sweetness and acidity.

Enjoy this crisp and refreshing wine during the hot summer. Cheers!

Gourmet Product Special

Lynfred Club Members receive 20% off the selected gourmet products in September:

**Lynfred Jalapeno Pepper Jelly
Roasted Red Pepper Salsa
Buffalo Wing Hot Sauce**

Breads of the Month

Savory: Corsica

Sweet: Citrus Almond Poppy

Marinated Tofu with Summer Vegetables

From the Private Kitchen of Lynfred Chef Celeste Pasag

Yield 4

1 ea Tofu, extra firm, 12 oz, cut 8 equal large pieces
1 cup Rice wine vinegar
1 cup Tamari or low sodium soy sauce
½ cup water
2 T Sugar
2 T Ginger, finely chopped
2 ea Garlic cloves, chopped
1 ea onion, chopped
1 ea Zucchini, small, diced
1 cup green beans, cut bias in 1/3
1 ea Yellow Squash, small, diced
2 ears Fresh Corn, shaved off from cob
4 ea stalks Green onions, ½ long
1 ea canned water chestnuts, 8 oz, chopped
1 T red pepper flakes
4 T olive oil
Salt and Pepper to taste
Toasted peanuts, optional

Drain the tofu from the package well. Then place paper towels on a bottom of a pan then your tofu and more paper towel and weigh it down with plates to draw as much moisture as you can. Leave it for 30 minutes. Meanwhile, make your marinade. Combine tamari, sugar, 1 T ginger, water, and pepper flakes. Once the tofu is drained completely, place the tofu slices in a glass container and pour marinade over. Imparting all that flavor into your tofu. Let this marinate overnight in the fridge. Remove and let sit in room temperature for at least 30 minutes before. Then remove from the marinade and pat dry the tofu removing any excess moisture, while saving the liquid for the sauce later.

Using a heavy skillet, heat your skillet with 2T olive oil on medium to high heat. Sear your tofu for until golden brown, 2 minutes and then flip to the other side for another 2 minutes. Repeat for all the pieces. Set aside. Using the same pan, add 2 T olive oil. Once ready, sauté onions and ginger until fragrant, then toss in your garlic. Continue to cook the aromatics for another 3 minutes then add your greens beans and corn, once soft, then add your zucchini and yellow squash. Continue to sauté for a couple of minutes and deglaze with half of your reserved marinade, while scraping the bottom of your pan to get all the bits. Then add the water chestnuts and cook through for additional 3 minutes. At the last-minute toss in the green onions and peanuts. Season with salt and pepper. Place the vegetables on the bottom of your plate and put two slices of Tofu with a little sauce on top. Enjoy!

Find more recipes online at www.lynfredwinery.com